

# DEGUSTATION

— 5 course menu with paired wines

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**Chicken wing**, preserved lemon and prawn, rosemary, fermented chili beurre blanc  
— 2016 Henschke Joseph Hill Gewürztraminer

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**Sisig**, grilled pork, spring onion, soft egg  
— 2014 Henschke Giles Pinot Noir

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**Snapper**, spinach and mussel puree, pickled Kinkawooka mussels, succulents, labanos  
— 2015 Henschke Croft Chardonnay

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**Cardamom rubbed beef fillet**, slow cooked potato, coffee and bacon jus, Ngeringa kale  
— 2013 Henschke Keyneton Euphonium

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**Chocolate dome**, chocolate feuilletine mousse, passionfruit gel, shortbread disc  
— 2015 Henschke Noble Rot Gewürztraminer